

AMADA

CHARCUTERÍA Y QUESOS CURED MEATS & CHEESES

IBÉRICO CHORIZO
17

AGED MANCHEGO
Truffled
Lavender Honey
10

IDIAZABAL
Garlic Dulce de Leche
10

JAMÓN IBÉRICO
35

CAÑA DE CABRA
Fig & Cherry Marmalade
10

JAMÓN SERRANO
15

LA PERAL
Currant Pistachio
Salbitxada
10

MIXTO: CARNES Y QUESOS

Chef's Selection of Cheese,
Charcuterie & Accompaniments 32

LA MESA DE JOSE

95
PER PERSON FOR THE TABLE

CHEF'S SELECTION

Allow the Chef to Select a Special Tapas Menu

40
WINE PAIRING PER PERSON

TRADICIONAL TRADITIONAL TAPAS

PAN CON TOMATE TOMATO BREAD 10

HUEVOS RELLENOS DEVILED EGGS 12
Egg Yolk Mousse, Candied Pork Belly, Chicharrónes

DÁTILES BACON-WRAPPED DATES 15
Almonds, La Peral

TORTILLA ESPAÑOLA SPANISH OMELETTE 10
Salsa Brava, Chistorra Sausage

CHORIZO BILBAO PAPRIKA & GARLIC SAUSAGE 12

ALMEJAS CON CHORIZO STEAMED CLAMS 15
White Wine, Chorizo

ATUN HERB-CRUSTED SEARED TUNA 23
Boquerón Aioli

GAMBAS AL AJILLO GARLIC SHRIMP 15

PIQUILLOS RELLENOS CRAB-STUFFED PEPPERS 14
Toasted Almonds

PULPO SAUTEED GALICIAN OCTOPUS 18
Potato, Smoked Paprika

PATATAS BRAVAS CRISPY POTATOES 10
Paprika Aioli

ALBÓNDIGAS LAMB MEATBALLS 15
Sherry & Foie Gras Cream, Manchego

FIDEOS NOODLES 16
Vermicelli, Jamón Serrano, Goat Cheese, Pistachio,
Truffle

ENSALADA Y COCA SALAD & FLATBREADS

VERDE GREEN SALAD
Sherry Vinaigrette, Asparagus, Favas,
Avocado, Green Beans
13

ENSALADA DE JAMÓN
SERRANO HAM & FIG SALAD
La Peral, Bacon, Spiced Almonds
17

COCA DE ALCACHOFAS Y SETAS
ARTICHOKE & MUSHROOM
Black Truffles, Manchego
16

COCA DE COSTILLAS DE TERNERA
BEEF SHORTRIB FLATBREAD
Horseradish, Parmesan, Bacon
17

A LA PLANTXA FROM THE GRILL

GAMBAS Jumbo Prawns 17/32

VIEIRAS Diver Scallops 26/48

LANGOSTA Maine Lobster 23/45

POLLO Free Range Chicken 34

CORDERO Colorado Rack of Lamb 36/59

A-5 BROCHETTE 2 oz, A-5 Wagyu Skewer 38
Horseradish Cream, Chimichurri

CHULETA 28 oz, Bone-In Porterhouse 110

ENTRECÔTE 10 oz, Wagyu NY Strip 72

IBÉRICO 10 oz, Fermín, Acorn-Finish, Iberian Pork 59

AMADA

RACIONES PLATES

ARROZ CON MARISCOS

Squid, Shrimp, Scallops, Sofrito,
Coconut-Vadouvan, Peanut
55

LUBINA

WHOLE ROASTED BRANZINO

Citrus Infused Couscous, Coconut Sauce,
Marcona Almond, Capers, Parsley Salad
61

PERNIL ASADO

SLOW ROAST PORK

White Bean Stew, Orange
24

ESPECIALIDADES DE LA CASA

SPECIALTIES OF THE HOUSE

COCHINILLO ASADO

Roasted Suckling Pig,
Grilled Caullini, Coles de Bruselas,
Patatas Bravas, Saffron Aioli
Half 250 / Whole 475

Please allow 72 hours notice when ordering.

TO SHARE

PAELLA VALENCIANA

Chicken & Chorizo Paella,
Mussels, Cherry Tomato, Saffron Aioli
55 / 195

PAELLA MARISCOS

Lobster, Shrimp, Mussels, Squid, Clams,
Fava Bean Salad, Smoked Paprika Aioli,
Lobster Stock
99 / 365

VERDURAS VEGETABLES

CAULILINI *SWEEP STEM CAULIFLOWER* 12
Parsley, Lemon

AMADA'S EMPANADA *SPINACH & MANCHEGO* 14
Artichoke Escabeche

COLES DE BRUSELAS *BRUSSELS SPROUTS* 12
Chorizo, Goat Cheese, Pine Nuts, Fennel Pollen

ARROZ TEMPORADO *WILD MUSHROOM RICE* 11
Asparagus, Manchego

SETAS *SEASONAL WILD MUSHROOMS* 15

CÓCTELES Y BEBIDAS

SPECIALTY COCKTAILS

TIE ME UP TIE ME DOWN

Citrus Vodka,
Lemon, Rosemary
16

ROSE GOLD

Tito's Handmade Vodka,
Rosemary, Passionfruit
16

MATADOR

Bourbon, Ginger,
Elderflower
16

VOLVER

Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth,
Angostura Bitters, Orange Bitters, Cherrywood Smoke
17

JULIETA

Jim Beam Whiskey,
Fig&Blueberry Simple Syrup,
Lemon Juice, Mint, Ginger Beer
17

HIGH HEELS

Empress Indigo Gin,
Fresh Lemon, Elderflower, Cava
16

DARK HABITS

Casamigos Blanco Tequila,
Grapefruit, Agave,
Jalapeño
16

GIN & TONIC BAR

Choose one from each of the three sections

16

GIN

Bluecoat	Mr Finger's Alibi
Bombay	Hendrick's
Sapphire	No.3
The Botanist	Dogfish Head
Empress Indigo	

TONIC

Fever Tree
Fever Tree Elderflower
Fever Tree Lemon
Fever Tree Mediterranean

GARNISH

Lemon & Thyme
Lime, Cucumber & Fennel
Orange & Spices
Grapefruit & Rosemary

SANGRÍA

SANGRIA BLANCA 14/45

Crisp White Wine, Apple, Pear,
Orange

SANGRIA TINTA 14/45

Spiced Red Wine, Orange, Apple,
Cinnamon

Menu subject to change. Consumers are advised that eating raw or undercooked food may increase the risk of getting a foodborne illness.